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Our letter of 14 September, 2004

#### New claims

1. A method for preparing a beverage, wherein a dough – which has been prepared from malt flour and water – is kneaded and thereafter diluted with water to a mixture of malt flour in water, the diluted mixture containing 11 to 45 wt.% malt flour, based on the total weight of the mixture.
- 5 2. A method according to claim 1, wherein the mixture of malt flour in water is filtered and/or extracted.
3. A method according to any one of the preceding claims, wherein the dough has a consistency of at least 100 Brabender Farinograph units.
4. A method according to any one of the preceding claims, wherein the  
10 dough is kneaded for at least 15 min, preferably 30-45 min.
5. A method according to any one of the preceding claims, wherein the kneading energy supplied during kneading is at least 1 kJ/kg/min dough.
6. A method according to any one of the preceding claims, wherein the dough is kneaded until the supplied energy is 10-100 kJ/kg malt flour.
- 15 7. A method according to any one of the preceding claims, wherein the dough is kneaded at a temperature of 15-60°C, preferably of 20-45°C.
8. A method according to any one of the preceding claims, wherein the malt flour comprises barley malt flour, wheat malt flour or a combination thereof.
9. A method according to claim 8, wherein the malt flour has been prepared  
20 from an amount of barley which substantially consists of glassy grains, non-germinated grains and/or incompletely germinated grains.
10. A method according to any one of the preceding claims, wherein the beverage is a fermented beverage, preferably beer.